



SHANGRI-LA
THE FORT
MANILA

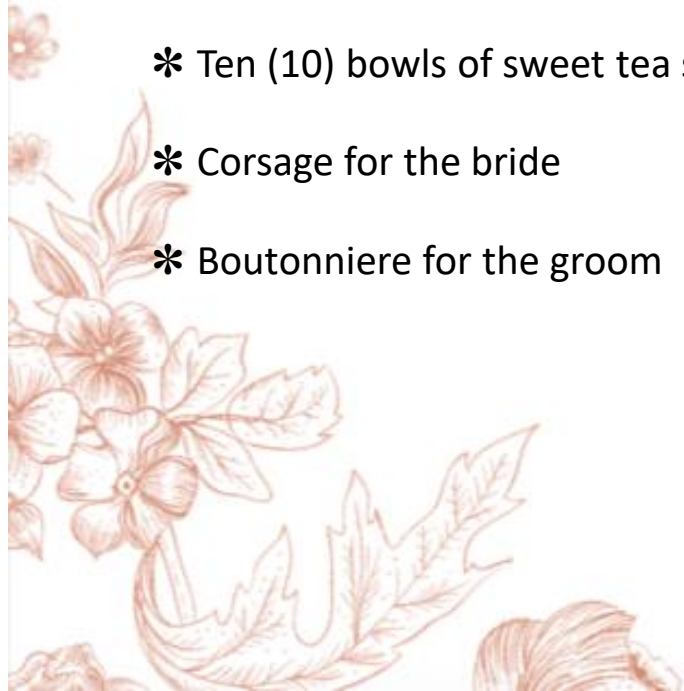
Ting Hun By Shangri-La

Discover a touch of elegance to life's big moments
and celebrate a heartwarming occasion with family

Inclusions

For the Ceremony:

- * Two (2) specially designed cakes
- * Ten (10) servings of red berry iced tea
- * Ten (10) bowls of misua
- * Ten (10) bowls of sweet tea soup
- * Corsage for the bride
- * Boutonniere for the groom



Inclusions

For the Reception:

- * Sumptuous Chinese set menu
- * One (1) round of non-alcoholic beverage
- * Fresh floral arrangements for guaranteed tables
- * Overnight stay in an Executive Suite for the bride with breakfast for two (2) persons
- * Overnight stay in a Deluxe Room for the groom with breakfast for two (2) persons
- * Personalized menu cards
- * Personalized name cards

Rates

CHINESE SET MENU

FIRST 30 GUESTS

IN EXCESS OF 30 GUESTS

I	Php 148,000	Php 3,200 per person
II	Php 163,000	Php 3,700 per person
III	Php 178,000	Php 4,200 per person
IV	Php 192,000	Php 4,700 per person

Above rates are quoted in nett, including service charge, VAT and local tax.
Rates are subject to change without prior notice.
Package is valid until December 31, 2021.



Chinese Set Menu 1

Poached free range chicken in Shaoxing yellow wine
Marinated chayote in aged soy sauce and chili
24-hour marinated salted duck

Seafood hot and sour soup

Stir-fried Australian scallops and cuttlefish with XO sauce

Stir-fried Angus beef cubes with homemade pepper sauce

Yangzhou style fried rice

Chilled mango and sago, grapefruit

Hong Kong baked flaky organic egg tart

Chinese tea



The page features decorative floral illustrations in a reddish-brown ink style. In the top right corner, there are several large, detailed flowers with many petals and leaves. In the bottom left corner, there are smaller flowers and a large, stylized leaf. The background is plain white.

Chinese Set Menu II

Barbecue honey roasted pork shoulder
Marinated black fungus with coriander and garlic
Jiangnan style sweet and sour pork ribs

Braised seafood soup with conpoy

Deep fried wasabi flavor prawns with oatmeal

Wok-fried beef cubes with asparagus and black pepper sauce

Wok fried yee mee noodles with seafood and bean sprouts

Almond soup in coconut crème fraiche

Lotus sesame ball

Chinese tea



Chinese Set Menu III

Guangdong fired roasted duck
Vegetable combination
Jellyfish salad with mature vinegar and scallion oil

Double-boiled straw mushroom and pigeon soup

Australian scallop, prawn balls and asparagus in XO sauce

Stir-fried Angus beef cubes with homemade pepper sauce

Fujian style seafood fried rice with vegetables

Walnut soup with black sesame glutinous rice ball

Baked pumpkin, white lotus puff

Chinese tea



Chinese Set Menu IV

Roasted suckling pig
Vegetable combination
24-hour marinated salted duck

Double-boiled sea conch soup with chicken in coconut cup

Crispy wasabi coated prawn balls with fruits

Wok-fried Angus beef with XO sauce and snow peas

Braised 12-head abalone with fried rice, pumpkin superior broth

Chilled mango and sago, grapefruit

Selection of Western and Asian delights

Chinese tea